

Site: POTABLE WATER - BACKFLOW

- 1 * THE OVERBOARD HIGH SALINE DISCHARGE FROM EACH OF THE 4 ONBOARD EVAPORATOR UNITS WAS NOT FITTED WITH A REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICE. OUTSIDE DISCHARGE IS BELOW THE HIGH WATER LINE

B/F ordered, order number:- PO No. S08031465

Site: POTABLE WATER - TANKS

- 2 * THE POTABLE WATER TANKS SHARE A WALL WITH THE SHIPS HULL. A VARIANCE REQUEST HAS BEEN SUBMITTED AND WORK TO COMPLETE A MONITORING SYSTEM IS DUE TO BEGIN IN THE 2004 DRY DOCK.

This is due to be completed in refit.

Site: POTABLE WATER - DISTRIBUTION

- 3 * THE MANUAL TEST FOR FREE CHLORINE RESIDUAL AT THE AFT COLD WATER RETURN SHOWED THE ANALYZER AT 0.31 PPM OUT OF CALIBRATION. THE SAME TEST CONDUCTED ON THE FORWARD COLD WATER RETURN SHOWED THE ANALYZER 0.45 PPM OUT OF CALIBRATION.

The units were satisfactorily re-calibrated at the time of inspection. Staff were made aware of necessity for accurate calibration to be maintained. We already have secondary means on board to verify the accuracy of the analyzer units.

Site: WHIRLPOOL SPAS AND HYDROTHERAPY SPA

- 4 * THE CURRENT MAINTENANCE OF THE SPA SAND FILTERS DOES NOT INCLUDE A MONTHLY INSPECTION OF THE SAND OR A CORE SAMPLE INSPECTION USING A SEDIMENTATION METHOD. A COPY OF A RECOMMENDED INSPECTION AND CORE SAMPLE SEDIMENTATION METHOD WAS LEFT DURING THE INSPECTION.

This is now regularly checked and documented in the Pool Log Sheets.

Site: ROOM SERVICE PANTRIES - GENERAL

- 5 33 BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO ATTACHED PIPING, ELECTRICAL CONDUITS, SWITCHES, AND WIRING. IN ADDITION, VINYL DECKING WAS SPLITTING AT THE SEAMS, LEAVING DIFFICULT TO CLEAN AREAS.

7.7.4.1.6

Light fixtures, vent covers, and similar equipment attached to the bulkheads or deckheads shall be easily cleanable.

Whenever the deck is replaced the material used must be a hard, durable material such as deck tiles. Vinyl tiles are not approved deck covering for pantries.

Ongoing program of replacing vinyl with tiles.

Site: ROOM SERVICE PANTRIES - GENERAL

- 6 21 GAPS WERE PRESENT BETWEEN COUNTER MOUNTED EQUIPMENT AND ADJACENT CABINETS AND EQUIPMENT.

7.4.4.1.1

Equipment that is fixed because it is not easily movable shall be installed so that it is:

(1) Spaced to allow access for cleaning along the sides, behind, under and above the equipment; (2) Spaced from adjoining equipment, bulkhead, and deckhead at a distance of not more than 1 millimeter or 1/32 inch; or (3) Sealed to adjoining equipment or bulkhead, if the equipment is exposed to spillage or seepage.

All Pantries are of this construction. These issues are well understood and plans are in hand to ensure replacement equipment, as and when it is fitted, complies more closely

with the requirements. Long term, on-going.

Site: LIDO - BUFFET

- 7 * THE ARTIFICIAL LIGHT LEVEL AT THE PORT/FORWARD AND STARBOARD/FORWARD SECTIONS OF THE SERVICE LINE WERE LESS THAN 220 LUX (20 FOOT CANDLES).
Scheduled for refit . New Circuit required. Specification order made Chief Electrician.

Site: LIDO - BUFFET CENTER ISLAND

- 8 * THE WALKING DISTANCE FROM THE CENTER BUFFET TO THE TWO NEAREST HANDWASH STATIONS WAS 30 FEET. DELI STYLE SANDWICHES WERE PREPARED AT THIS ISLAND AND DESSERT CAKES/PIES WERE SLICED AND PLATED.

Food is no longer prepared here.

Site: LIDO RESTAURANT - WAITER STATIONS

- 9 * DIRTY TRAYS WERE STACKED ON THE CLEAN ONLY UPPER COUNTER AT BOTH THE PORT AND STARBOARD SIDE, FORWARD WAITER STATIONS DURING SERVICE.

Training carried out, along with supervision, notices, and the repositioning of the Coffee Pots to block the area and prevent staff from depositing trays here.

Site: LIDO RESTAURANT - WAITER STATIONS

- 10 * THERE WAS NO PERMANENTLY INSTALLED OR EFFECTIVE SHIELD TO PROTECT THE TEA AND COFFEE KETTLES STORED ON WARMING STANDS AT EACH END OF THE WAITER STATION FROM CONTAMINATION FROM DIRTY ITEMS STACKED DIRECTLY BESIDE THE KETTLES.

New shield to be erected.

Site: LIDO RESTAURANT - WAITER STATIONS

- 11 21 POWER CORDS TO THE TEA/COFFEE KETTLE WARMERS WERE CONSTRUCTED WITH A BRAIDED CLOTH COVERING, AND WERE DRAPED OVER THE DIRTY COLLECTION COUNTER OF THE WAITER STATIONS DURING SERVICE. THE ELECTRICAL OUTLETS FOR THE WARMERS WERE POSITIONED ON THE TOP CENTER OF THE DIRTY COLLECTION AREA OF THE STATIONS.

The cords have been replaced with PVC to ensure easy cleaning.

Site: LIDO RESTAURANT - WAITER STATION

- 12 * THERE WAS LESS THAN 220 LUX (20 FOOT CANDLES) OF ARTIFICIAL LIGHT OVER THE MIDDLE, STARBOARD SIDE WAITER STATION.

Completed. Additional Light Fittings Fitted.

Site: PAVILLION BAR

- 13 * THE ARTIFICIAL LIGHT BULBS WERE NOT COVERED OR SHATTER-RESISTANT IN THE DECKHEAD OVER THE FRONT BAR PREPARATION/SERVICE COUNTERS.

Covers have been installed.

Site: CHART ROOM BAR - PANTRY

- 14 33 THE DECKHEAD WAS SOILED AND CORRODING, AND HOLES WERE PRESENT WHERE UTILITY LINES AND PIPING PENETRATED.

Repaired and cleaned.

15	34	<p>Site: CARONIA GALLEY</p> <p>NUMEROUS WATER LEAKS WERE NOTED FROM DECKHEAD PIPING IN FISH PREPARATION AND NEAR THE CRUSHED ICE MACHINE IN THIS GALLEY.</p> <p>Repairs made in fish preparation area, other repairs made to main steam line.</p>
16	33	<p>Site: FOOD SERVICE GENERAL</p> <p>THE DECK TILES WERE CRACKED, CHIPPED, MISSING AND/OR LOOSE THROUGHOUT THE FOOD AND WAREWASHING AREAS. THE GROUT WAS WORN IN SEVERAL AREAS. NUMEROUS AREAS OF THE GALLEYS WERE NOT ADEQUATELY COVERED.</p> <p>7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.</p> <p>200 square meters of tiles have been laid this year and the program continues.</p>
17	33	<p>Site: FOOD SERVICE GENERAL</p> <p>NUMEROUS BULKHEADS AND DECKHEADS IN FOOD SERVICE AREAS HAD GAPS, SEAMS, AND HOLES THAT RENDER THE SURFACES NOT EASILY CLEANABLE. SEVERAL PROFILE STRIPS WERE LOOSE AND/OR HAD GAPS.</p> <p>7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.</p> <p>Constantly addressed when new equipment is fitted and where food service and galley areas are re furnished.</p>
18	21	<p>Site: FOOD SERVICE GENERAL</p> <p>THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS AND OPEN SEAMS.</p> <p>7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.</p> <p>Constantly addressed when new equipment is fitted and where food service and galley areas are re furnished.</p>
19	*	<p>Site: MAIN GALLEY - MAURITANIA</p> <p>THE HANDWASH SINK WAS SEPARATING FROM THE BULKHEAD.</p> <p>Repair handwash sink.</p> <p>Repaired</p>
20	33	<p>Site: MAIN GALLEY - MAURITANIA</p> <p>TILED COVING BENEATH THE HANDWASH SINK WAS CRACKED AND SEPARATING FROM THE BULKHEAD. EXCESS GROUT WAS NOTED IN THE SAME AREA.</p> <p>7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.</p> <p>Repaired. Completed</p>
21	21	<p>Site: MAIN GALLEY - MAURITANIA</p> <p>ICE MACHINE #IM004 WAS MISSING SEALANT IN SOME PLACES BETWEEN THE UPPER AND LOWER BINS (EXTERIOR).</p> <p>Repaired, all re sealed</p>
		<p>Site: MAIN GALLEY - MAURITANIA VEGETABLE PREP</p>

22	21	<p>THE UNDERSIDE OF THE TILTING PANS HAD LARGE GAPS RENDERING THE EQUIPMENT DIFFICULT TO CLEAN. ACCORDING TO SHIP PERSONNEL, THIS EQUIPMENT IS DUE TO BE REPLACED.</p> <p>Tilting pans changed.</p>
23	33	<p>Site: MAIN GALLEY - MAURITANIA VEGETABLE PREP</p> <p>THERE WAS A SIGNIFICANT GREASE BUILD-UP BETWEEN THE PROFILE STRIPS ON THE DECKHEAD ABOVE THE TILTING PANS.</p> <p>Cleaned</p>
24	33	<p>Site: MAIN GALLEY - MAURITANIA GRILL SECTION</p> <p>CORROSION WAS NOTED ON THE DECKHEAD ABOVE THE GRILLS AND OVENS.</p> <p>7.7.4.1.5 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be corrosion-resistant.</p> <p>This has been cleaned.</p>
25	33	<p>Site: MAIN GALLEY - MAURITANIA GRILL SECTION</p> <p>A LARGE GAP WAS NOTED BETWEEN THE SALAMANDER OVEN HOODS AND THE CONTROL PANEL ON THE BULKHEAD ALLOWING DIRT AND GREASE TO BUILD UP.</p> <p>This has been closed with Stainless Steel trim</p>
26	21	<p>Site: MAIN GALLEY - MAURITANIA GRILL SECTION</p> <p>THE BEHA HEDO HOT BOX # HB004 WAS POSTED OUT OF ORDER FOR THE PAST TWO WEEKS. THE SHIP IS AWAITING PARTS TO REPAIR THIS ITEM.</p> <p>Repaired</p>
27	33	<p>Site: MAIN GALLEY - MAURITANIA SPECIAL ORDER</p> <p>A PROFILE STRIP WAS MISSING FROM THE DECKHEAD ABOVE THE GRILL.</p> <p>Repaired</p>
28	21	<p>Site: MAURITANIA WAITER STATION #16</p> <p>THE DOOR TO THE UNDERCOUNTER CABINET WAS BROKEN AND DETACHED FROM THE HINGES.</p> <p>Repaired</p>
29	33	<p>Site: MAIN GALLEY - CORONIA</p> <p>A PROFILE STRIP WAS SEPARATING FROM THE BULKHEAD BEHIND ICE MACHINE # M010.</p> <p>Repaired</p>
30	*	<p>Site: MAIN GALLEY CORONIA PRINCESS GRILL</p> <p>TWO PREVIOUSLY CLEANED LARGE SPOONS WERE FOUND SOILED WITH FOOD DEBRIS AND STORED INSIDE A CABINET.</p> <p>Spoons removed and re-cleaned. Closer monitoring and supervision in place.</p> <p>admonished.</p>
31	21	<p>Site: MAIN GALLEY - CARONIA ROOM SERVICE</p> <p>GAPS WERE NOTED UNDER THE FOOD PREPARATION COUNTERTOP.</p> <p>Repaired.</p>
32	21	<p>Site: MAIN GALLEY - CARONIA ROOM SERVICE</p> <p>THE SALAMANDER OVEN SHUT-OFF CASINGS WERE PEELING, LEAVING A ROUGH SURFACE</p>

THAT WAS NOT EASILY CLEANABLE.

7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Casing removed and sealed off

33	33	<p>Site: MAIN GALLEY - CARONIA SOUP SECTION</p> <p>THE SCUPPER DRAIN TROUGH SURFACES WERE ROUGH AND NOT EASILY CLEANABLE.</p> <p>7.7.4.1.8</p> <p>Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.</p> <p>Surface has been disc grinded.</p>
34	*	<p>Site: MAIN GALLEY CARONIA ZONE 2</p> <p>THE "WASH HANDS OFTEN" SIGN WAS MISSING AT THE HANDWASH SINK.</p> <p>Replaced sign</p>
35	*	<p>Site: MAIN GALLEY - CARONIA FISH PREP</p> <p>A PREVIOUSLY CLEANED PLASTIC CONTAINER WAS FOUND SOILED AND STORED AS CLEAN.</p> <p>Cleaned. Closer monitoring and supervision in place.</p>
36	33	<p>Site: MAIN GALLEY CARONIA FISH PREP</p> <p>THE VENT ABOVE THE FOOD/FISH PREPARATION TABLE WAS DIRTY AND WAS EMITTING DIRT ONTO THE FOOD PREPARATION TABLE BELOW.</p> <p>Cleaned</p>
37	33	<p>Site: MAIN GALLEY - CARONIA SALAD PREP</p> <p>MOLDY SEALANT WAS NOTED AT THE BULKHEAD-DECKHEAD JUNCTURE IN WALK-IN REFRIGERATOR R045.</p> <p>Sealant renewed.</p>
38	21	<p>Site: MAIN GALLEY - CARONIA PRODUCTION GALLEY</p> <p>THE TILTING PAN WAS POSTED OUT OF ORDER.</p> <p>New tilting pan installed.</p>
39	21	<p>Site: CREW GALLEY</p> <p>THE DEEP FAT FRYER WAS POSTED OUT OF ORDER.</p> <p>Repaired</p>
40	33	<p>Site: CREW MESS</p> <p>TORN LINOLEUM WAS NOTED ON THE DECK.</p> <p>Repaired</p>
41	21	<p>Site: CREW MESS</p> <p>THE FORMICA COUNTERTOP OF THE CONDIMENT TABLES WERE CHIPPED.</p> <p>Repaired</p>
42	*	<p>Site: PROVISIONS - MEAT PREP/BUTCHER SHOP</p> <p>A SMALL AMOUNT OF MEAT WAS NOTED ON THE PREVIOUSLY CLEANED, MEAT- SAW WHEEL (NON-FOOD-CONTACT SURFACE).</p> <p>Re-cleaned and personnel involved made aware.</p>
43	33	<p>Site: PROVISIONS - MEAT PREP/BUTCHER SHOP</p> <p>FLAKING PAINT WAS NOTED ON THE DECKHEAD ABOVE THE MEAT SAW.</p>

This has been repainted.

44	33	<p>Site: PROVISIONS - MEAT PREP/BUTCHER SHOP</p> <p>THE DECKING WAS ERODED IN SEVERAL AREAS.</p> <p>Ongoing maintenance and replacement.</p>
45	21	<p>Site: PROVISIONS - MEAT PREP/BUTCHER SHOP</p> <p>A PANEL ON THE BOTTOM OF THE DOOR TO THE WALK-IN FREEZER WAS SEPARATING LEAVING LARGE GAPS.</p> <p>Box 10. Door leading into Butchers shop is damaged and will be replaced in Refit</p>
46	33	<p>Site: PROVISIONS - COOKED FROZEN SEAFOOD BOX</p> <p>EXCESSIVE ICE WAS NOTED ON THE DECK.</p> <p>Procedures in place to monitor and resolve this issue.</p>
47	33	<p>Site: PROVISIONS - FROZEN MEAT BOX</p> <p>EXCESS ICE WAS NOTED ON THE DECK NEAR THE CONDENSER UNIT.</p> <p>Procedures in place to monitor and resolve this issue.</p>
48	21	<p>Site: PROVISIONS - FROZEN MEAT BOX</p> <p>THE THRESHOLD TO THE DOOR WAS BADLY DAMAGED AND NOT EASILY CLEANABLE.</p> <p>Box 10. This second door leads off the 7 deck stores alley is also badly damaged. To be replaced in Refit.</p>
49	*	<p>Site: PROVISIONS - BEVERAGE BOX</p> <p>TWO CASES OF SCOTCH WHISKEY STORED ON THE DECK. THIS ITEM WAS CORRECTED DURING THE INSPECTION.</p> <p>Taken off the deck and Personnel Informed.</p>
50	*	<p>Site: MAIN GALLEY - CARONIA SALAD PREP</p> <p>THE RIGHT COMPARTMENT OF THE TWO-COMPARTMENT FOOD PREPARATION SINK WAS SEVERELY PITTED MAKING IT DIFFICULT TO CLEAN. THIS ITEM WAS IDENTIFIED DURING THE LAST INSPECTION.</p> <p>Sink replaced.</p>